

# BROWNIÑO PORTERINIO v.2

- Gravity **12.6 BLG**
- ABV ---
- IBU **20**
- SRM **25.8**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett Pale Ale	3.75 kg (72.8%)	80 %	7
Grain	Fawcett Amber Malt	0.4 kg (7.8%)	75 %	140
Grain	Fawcett Brown Malt	0.4 kg (7.8%)	80 %	200
Grain	Fawcett - Pale Chocolate	0.2 kg (3.9%)	71 %	600
Grain	Fawcett - Czekoladowy	0.15 kg (2.9%)	73 %	1200
Grain	Płatki pszeniczne	0.25 kg (4.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	35 g	60 min	4.5 %
Boil	Fuggles	15 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1000 ml	Fermentum Mobile